



Congress of the United States  
House of Representatives  
Washington, DC 20515

# ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 27 January 2021  
DAY MONTH YEAR

Requested by: Kevin Vargas, Constituent Liaison  
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit  
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

0

## FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

259

How many people formally counted in this facility describe themselves as the following gender?

Female: 17

Male: 242

Nonbinary: 0

Prefer not to say: 0



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been brought into the facility this week?

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

How many people and where did those who left the facility go?

Released into community:

Formally removed from the United States:

Moved to other facility:

Other \_\_\_\_\_:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

#### COVID-19 CONFIRMED CASES\*:

	This week :	Total to date since March 30, 2020:
Positive Tests in GEO Facility:	<input type="text" value="0"/>	<input type="text" value="214"/>
ICE Detainees under COVID monitoring:	<input type="text" value="0"/>	<input type="text" value="181"/>
ICE Employees:	<input type="text" value="0"/>	<input type="text" value="2"/>
GEO Employees:	<input type="text" value="0"/>	<input type="text" value="123"/>

#### DOCUMENTS RECEIVED:

\*See Supplemental Notes

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☒

NOT RECEIVED ☐

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

\*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

## **SUPPLEMENTAL NOTES:**

Request for information made on January 25, 2021. All population numbers current as of January 27, 2021

### **KITCHEN DOCUMENTS:**

Opening/Closing Checklists and Menu provided, see attached documents.

### **MEDICAL:**

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of January 25, 2021:

- 1- Health Services Administrator
- 1- Medical Doctor
- 2- PAs
- 13 - RNs
- 9 - LPNs
- 2- Psychologist\*
- 1- Psychologist (part-time)
- 1- Licensed Clinical Social Worker
- 3- Medical Records Clerks
- 1- X-ray Technician
- 4- Telepsychiatrists
- 2- Dentists (part-time; 40 hours/week total)
- 1- Dental Assistant

\*Change in staffing

### **TEMPERATURE CHECKS:**

Logs provided; see attached documents.

### **LAW LIBRARY:**

Logs provided for January 18, 2021- January 21, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from two to four detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

**COVID-19 UPDATES:**

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID 19. They informed us that they have zero (0) staff members, GEO or ICE, that are positive this week. They have also reported zero (0) positive cases this week amongst the ICE detainees and the USMS detainees.

Official COVID-19 statistics for ICE facilities is provided via ICE.gov. The numbers in this report are accurate as of January 29, 2021

Statistics for Total Individuals Housed in GEO Facility and GEO Staff verified via the Aurora Fire Department and is current as of January 29, 2021

\*Congressman Crow's office confirms with TCHD and AFD about new COVID-19 positive cases.\*

Congressman Crow's office received inquiries that the heat in the dorms weren't working. The heating room is what controls the heat in each dorm. Congressman Crow's office inquired if the heating room was being repaired.  
Per ICE: "We have been told this situation has been fixed"

# ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.  
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2020	CYCLE 2	WEEK-AT-A-GLANCE
	BREAKFAST	LUNCH	DINNER
MONDAY	Rice and Raisins Scrambled Eggs Biscuit or Tortilla Jelly Margarine Sugar Coffee Milk 2 % Fruit	Chicken Fried Steak Whipped Potatoes Cream Gravy English Peas Carrots Dinner Roll Margarine Salad w/ Dressing Fortified Sugar Free Tea	Turkey Bologna Potato Salad Vegetarian Beans Lettuce, Onion & Pickles Mustard & Salad Dressing Fruit Bread Fortified Sugar Free Beverage
TUESDAY	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Chicken Patty Cream Gravy Rice Green Beans Roll Margarine Brownie Fortified Sugar Free Tea	Turkey Hot Dogs on Hot Dog Buns Corn Coleslaw Macaroni Salad Onion Pickle Relish / Mustard Fortified Sugar Free Beverage
WEDNESDAY	Oatmeal Creamed Meat Gravy Fried Potatoes Biscuit Margarine Sugar Coffee Milk 2 % Fruit	Beef and Bean Burrito Spanish Rice Pinto Beans Salsa Lettuce Dressing Cheese Peanut Butter Cake Fortified Sugar Free Tea	Meat and Vegetable Stew Rice Cabbage Onion Cornbread Salad Dressing Margarine Fortified Sugar Free Beverage
THURSDAY	Scrambled Eggs Diced Potatoes Jelly Ketchup Biscuit Margarine Sugar Coffee Milk 2 %	Hamburger Patty On Bun Ranch Beans Oven Fries Shredded Lettuce Onion Salad Dressing Ketchup Fortified Sugar Free Tea	Taco Meat Rice Pinto Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Applesauce Cake Fortified Sugar Free Beverage
FRIDAY	Cinnamon Oatmeal Pancakes Turkey Sausage Margarine Sugar Milk 2 % Syrup Coffee	Fish Beans Carrots Rice Onion Cornbread / Margarine Tartar Sauce Fortified Sugar Free Tea	Chili Mac Beans Squash w/ Tomato & Onions Dinner Roll Margarine Brownie Fortified Sugar Free Beverage
SATURDAY	Farina Eggs Cream Gravy Turkey Sausage Biscuit or Tortilla Sugar Coffee Milk 2 % Margarine	Turkey Ham Cheese, Sliced Macaroni Salad Vegetarian Beans Lettuce / Onion Mustard / Mayo Bread Fruit Fortified Sugar Free Tea	Chicken Leg Quarter Potatoes Au gratin Mixed Vegetables Beans Dinner Roll Margarine Salad Dressing Fortified Sugar Free Beverage
SUNDAY	Dry Cereal Eggs Diced Potatoes Salsa Tortilla Coffee Cake Sugar Coffee Milk 2 % Margarine	Fideo w/ Meat Sauce Green Beans Beans Green Salad Dressing Roll Margarine Fortified Sugar Free Tea	Turkey Salad Potato Salad Coleslaw Lettuce Onion Bread Cake Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER



**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 01.24.21

Time: 0700 AM Time: 1715 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		✓	
no skin infections		X		✓	
no diarrhea		X		✓	
Kitchen is in good general appearance		X		✓	
All kitchen equipment operational & clean		X		✓	
All tools and sharps inventoried		X		✓	
All areas secure, lights out, exits locked				✓	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		152	181	
and chemical agent used in Final Rinse	Lunch		154	183	
	Dinner		155	184	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>	<b>Rinse 110 °F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		110	111	200 ppm
	Lunch		120	118	200 ppm
	Dinner		113	117	200 ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F or below</b>	<b>Walk-in 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		9.9	37.3	38
Record temperatures, Freezer and Walk-ins	PM		8.3	37.9	39.2
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		65	64	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b> 105-120 °F	<b>PM</b> 105-120 °F			
	120	133			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 1-23-2021

Time: 0200 AM Time: 1700 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					
Workers reported to work, no open sores					
no skin infections					
no diarrhea					
Kitchen is in good general appearance					
All kitchen equipment operational & clean					
All tools and sharps inventoried					
All areas secure, lights out, exits locked					
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		164	183	
and chemical agent used in Final Rinse	Lunch		156	188	
	Dinner		156	125	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>	<b>Rinse 110 °F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		115	118	200 ppm
	Lunch		112	115	200 ppm
	Dinner		112	115	200 ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F or below</b>	<b>Walk-in 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-10.2	36.9	38.7
Record temperatures, Freezer and Walk-ins	PM		-8.3	38.7	39.6
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		67	67	
Record temperatures, Dry Storage Areas	PM		68	68	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>	<b>PM</b>			
	105-120 °F	105-120 °F			
	120	120			

Signature, Cook Supervisor (AM) 1/23/2021 DATE

Signature, Cook Supervisor (PM)

Signature, Food Service Manager 1-25-21 DATE



**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 1-22-21

Time: 0252 AM Time: 1700 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					
Workers reported to work, no open sores					
no skin infections					
no diarrhea					
Kitchen is in good general appearance		<u>2</u>		<u>Y</u>	
All kitchen equipment operational & clean		<u>X</u>		<u>Y</u>	
All tools and sharps inventoried		<u>2</u>		<u>Y</u>	
All areas secure, lights out, exits locked				<u>Y</u>	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		<u>164</u>	<u>183</u>	
and chemical agent used in Final Rinse	Lunch		<u>155</u>	<u>188</u>	
	Dinner		<u>155</u>	<u>185</u>	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>	<b>Rinse 110 °F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		<u>110</u>	<u>114</u>	<u>200ppm</u>
	Lunch		<u>112</u>	<u>115</u>	<u>200ppm</u>
	Dinner		<u>112</u>	<u>115</u>	<u>200ppm</u>
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F or below</b>	<b>Walk-in 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		<u>-10</u>	<u>36.5</u>	<u>38.8</u>
Record temperatures, Freezer and Walk-ins	PM		<u>-7.4</u>	<u>38.2</u>	<u>39.6</u>
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		<u>48.68</u>	<u>46.84</u>	
Record temperatures, Dry Storage Areas	PM		<u>68</u>	<u>68</u>	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b> 105-120 °F	<b>PM</b> 105-120 °F			
	<u>120</u>	<u>120</u>			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE





**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 01.21.21

Time: 0700 AM Time: 1700 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X			
no skin infections		X			
no diarrhea		X			
Kitchen is in good general appearance		X			
All kitchen equipment operational & clean		X			
All tools and sharps inventoried		X			
All areas secure, lights out, exits locked		X			
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		151	182	
and chemical agent used in Final Rinse	Lunch		165	185	
	Dinner		164	185	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>	<b>Rinse 110 °F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		111	112	200ppm
	Lunch		115	122	200ppm
	Dinner		111	112	200ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F or below</b>	<b>Walk-in 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-7.4	38	37.8
Record temperatures, Freezer and Walk-ins	PM		-6.3	38.3	39.7
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		68	68	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b> 105-120 °F	<b>PM</b> 105-120 °F			
	120	120			

Signature: [Signature] Cook Supervisor (AM)

DATE

01.21.21

Signature: [Signature] Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

1.22.21



# FOOD SERVICE UNIT: 195- AURORA KITCHEN

## OPENING and CLOSING CHECKLIST

**Date:** \_\_\_\_\_ **Time:** **AM** **Time:** 1700PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
Workers reported to work, no open sores		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
no skin infections	<input checked="" type="checkbox"/>	A	<input checked="" type="checkbox"/>	A	
no diarrhea	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		
Kitchen is in good general appearance		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All tools and sharps inventoried		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
<b>DISH MACHINE</b>					
Temperature according to manufacturer's specifications	Temperature		Wash 150+		Rinse 180+
and chemical agent used in Final Rinse	Breakfast		154		182
	Lunch		154		182
	Dinner		150		185
<b>POT and PAN SINK</b>					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 °F+		Rinse 110 °F+ 200 ppm
	Breakfast		125		128 200 ppm
	Lunch		120		115 200 ppm
	Dinner		112		115 200ppm
<b>FREEZER and WALK-IN</b>					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0°F or below		Walk-in 35-40 °F Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-10.2		37.8 38.5
	PM		-7.3		39.4 32.3
<b>DRY STORAGE</b>					
Record temperatures Dry Storage Areas	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures, Dry Storage Areas	AM		68		68
	PM		68		68
<b>Water Temps &amp; Handwash Areas</b>					
	AM 105-120 °F		PM 105-120 °F		
	120		126		

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 01.19.21

Time: 0700 AM Time: 1800 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>
perature according to manufacturer's specifications	Breakfast		152		181
and chemical agent used in Final Rinse	Lunch		154		182
	Dinner		151		181
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>		<b>Rinse 110 °F+</b>
Final Rinse Temps determined by chemical agent used	Breakfast		110		112
	Lunch		128		125
	Dinner		119		123
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F or below</b>		<b>Walk-in 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-7.4		38
Record temperatures, Freezer and Walk-ins	PM		-9.9		39.9
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>		<b>Store Rm</b>
Record temperatures Dry Storage Areas	AM		68		68
Record temperatures, Dry Storage Areas	PM		68		68
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>		<b>PM</b>		
	105-120 °F		105-120 °F		
	123		135		

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 1-18-21

Time: 0700 AM Time: 07 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X			
no skin infections		X	N/A		
no diarrhea		X			
Kitchen is in good general appearance		X			
All kitchen equipment operational & clean		X			
All tools and sharps inventoried		X			
All areas secure, lights out, exits locked				X	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		152	181	
and chemical agent used in Final Rinse	Lunch		155	181	
	Dinner		155	155	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>	<b>Rinse 110 °F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		110	111	200 ppm
	Lunch		110	115	200 ppm
	Dinner		114	116	200 ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F or below</b>	<b>Walk-in 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-3.7	37.8	38.4
Record temperatures, Freezer and Walk-ins	PM		-7.2	37.6	34.3
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		64	64	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>	<b>PM</b>			
	105-120 °F	105-120 °F			
	120	136			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

**GEO Aurora ICE**  
**3130 N. Oakland St**

1/25/2021  
12:07:46 PM BCU

	Temperature °F
A-1	73.91
A-2	72.70
A-3	72.50
A-4	72.81
B-1	72.31
B-2	73.31
B-3	68.31
B-4	72.81
C-1	72.81
C-2	73.51
C-3	73.60
C-4	73.01
E-1	74.11
E-2	73.01
D-1	71.12
ISOLATION	70.81
PATIENT ROOM	70.90
INTAKE/RECEIVING	71.12



Secure Services™

**Monday, Jan. 25, 2021**  
**North Building**  
**Temperature Log**

195 Aurora Detention Center  
 3130 Oakland St.  
 Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
	A-1		104.2						
	A-2		104.2						
	A-3		104.1						
	A-4		104.3						
	B-1		104.3						
	B-2		104.3						
	B-3		104.2						
	B-4		104.3						
	C-1	Unoccupied							
	C-2		104.7						
	C-3	Unoccupied							
	C-4		104.7						
	D-1		104.2				N/A	N/A	N/A
	D-2		/				N/A	N/A	N/A
	E-1		104.1				N/A	N/A	N/A
	E-2		104.2						
	MED								
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT: \_\_\_\_\_

*Sevin Hansen*

SIGN: \_\_\_\_\_

*[Signature]*

**Write Legibly**

**Medical Showers Temperature Log**

Name: \_\_\_\_\_

Date: \_\_\_\_\_

**ROOM**

542	540	538	536	534	523	522

**Tub Room**

**Temperature Taken with a Fluke Mod 52 Digital Thermometer**



# Temperature Log South Building

195 Aurora Detention Center  
11901 East 30th Street  
Aurora, CO 80010

**Date: Monday January 25, 2021**

	Unit	AIR	WATER/sink	Shower #1	Shower #2
	South-A	Un occupied			
	South-B	71.0	104.1		
	South-C	70.9	104.1		
	South-D	Un occupied			
	South-E	72.9	104.1		
	South-F	68.9	104.2		
	South-G	71.2	103.9		
	South-L	70.8	104.3		
	South-M	73.7	104.2		
	South-N	73.5	104.1		
	South-X	74.3	104.1		
	South-Y	73.3	104.1		
	South-Z	73.1	occupied		
	South SMU	68.6	105.6		
	South SM - Shower 3				
	MED ISO- Room 1	N/A		N/A	N/A
	MED ISO- Room 2	N/A		N/A	N/A
	MED ISO- Room 3	N/A		N/A	N/A
	MEDICAL				

PRINT:

Sean Hansen

SIGN:

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer